

---

**RIESLING**  
*dry*  
Mandelgarten



**TASTING NOTE**

The Mandelgarten Riesling is a fruity variation on the regional Riesling: many juicy, ripe pears, pepper and flowery hints of jasmine. Its velvety Riesling body is fresh and full of life.

**AWARDS**

2018 James Suckling: 95/100 Points "Beautiful flint and chalk character, creating a real sensation of freshness and minerality on the nose. Lemon curd and plenty of earl-grey and green tea are in no short supply. The medium-to full-bodied palate is vertical and tense with gleaming acidity and a colorful, building finish. Drink in 2021." | Robert Parker: 91+/100 Points "The 2018 Mandelgarten Riesling is pure, fresh and fine, but also ripe and aromatic on the nose. The palate is pure, fresh and straight, less juicy now than the 2017 but nuanced and stimulating due to an earlier harvest. Stimulatingly salty and piquant on the finish."  
2022 James Suckling: 94/100 "A fragrant and graceful dry riesling that shows how attractive and beautifully balanced the 2022 vintage wines can be. Delicate peach and floral aromas with fascinating detail. After a little ..."

**VINTAGE**

2018

**BOUQUET**

Juicy, ripe pear, pepper and floral notes of jasmine

**HARVEST**

Handpicked with careful selection

**WINEMAKING**

Cool fermentation in stainless steel

**VINEYARD**

Region: Pfalz

Vineyard site: Gimmeldinger Mandelgarten

Soil: Löss

Vines: 27 years

Yield: 45 hl/ha

Slope: sloped 30%, flat 70%

Direction: SE

**CLASSIFICATION**

VDP.Erste Lage

**GRADE**

Qualitätswein

**ANALYTIC DATA**

Alcohol: 13.0 % vol.

Acidity: 6.9 g/l

Residual sugar: 2.2 g/l

**DRINKING SUGGESTION**

Now until 2029

---

**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
67433 Neustadt an der Weinstraße



**WEB** [www.mueller-catoir.de](http://www.mueller-catoir.de) **MAIL** [info@mueller-catoir.de](mailto:info@mueller-catoir.de)

**TELEFON** +49 (0)6321 28 15